

# LUNCH MENU

SWIFTWATER CELLARS

## APPETIZERS

**CHARCUTERIE** 32  
three artisan cheeses, two chefs  
choice meats, spanish almonds,  
olives, crackers

**WARM CRAB DIP** 28  
cream cheese, spinach, garlic,  
onion, crab, pita chips

**BAKED BRIE\*** v 20  
brie, fig and onion jam, flatbread

**SEAFOOD BOARD** 34  
poached shrimp, smoked scallops,  
smoked halibut mousse, caper  
berries, crackers and sun dried  
tomato cocktail sauce

**HUMMUS PLATTER** GF, DF, V 22  
red pepper hummus, cucumbers,  
carrots, celery

## ENTREES

**BURGER** 25  
wagyu beef burger, white cheddar, lettuce, tomato,  
onion, roasted garlic aioli, brioche bun  
\*choice of fries or salad\*

**CHICKEN FETTUCCINE** 36  
sous vide chicken breast, mushrooms, fettuccine  
noodles, garlic cream sauce

**VEGETARIAN BOLOGNESE** v 34  
impossible beef, sauteed onion, carrots,  
fettuccine noodles, pomodoro sauce,  
whipped ricotta cheese  
\*vegan available\*

## SIDES

**FRENCH FRIES** 10

**TRUFFLE FRIES** 16

## SALADS

**STARTER** GF, DF, V 10  
arcadian mixed greens, carrots,  
tomatoes, cucumbers, house red wine  
vinaigrette

**CAESAR** 12/19  
hearts of romaine, parmesan, house  
made croutons, caesar dressing

**SWC CHOPPED** GF 25  
marinated chicken, black beans,  
corn salsa, avocado, cotija cheese,  
pico de gallo, chipotle cumin dressing,  
corn tortilla strips

**BEET BURRATA** GF, V 22  
roasted beets, burrata cheese,  
arugula, oil, vinegar

**WEDGE** 25  
iceberg lettuce, tomatoes, onions,  
bacon, bleu cheese crumbles, hard  
boiled egg, bleu cheese dressing

## SALAD ADD ONS

**CHICKEN** 12

**STEELHEAD** 18

**FLAT IRON STEAK** 22

**SHRIMP** 19

## FLATBREADS

**PEPPERONI** 18  
pomodoro sauce, mozzarella,  
parmesan, large pepperoni slices

**SEASONAL FRUIT** v 22  
persimmons, pecorino romano,  
arugula, olive oil, pine nuts

**BBQ CHICKEN** 22  
bbq sauce, chicken breast,  
peppers, onions, mozzarella

**CHEESESTEAK** 24  
steak, onions, peppers, mushrooms,  
mozzarella, horseradish cream

## SOUP

SOUP DU JOUR

**ASIAN PULLED PORK SANDWICH** 24  
soy based bbq sauce, slow roasted pork,  
asian slaw on brioche bun  
\*choice of fries or salad\*

**CHICKEN PESTO SANDWICH** 24  
focaccia, grilled chicken, mozzarella, mama lil  
peppers, pesto, arugula  
\*choice of fries or salad\*

**TRUFFLE MAC N CHEESE** 16

**ROASTED BRUSSEL SPROUTS** 14

*\*please note items denoted with an asterisk will take  
longer to cook than others\**

**GF= Gluten Free | V= Vegetarian | DF = Dairy Free**

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

# DRINK MENU

SWIFTWATER CELLARS

## SIGNATURE DRINKS

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IT'S THE MOST "WINEDERFUL" TIME OF THE YEAR tequila, lime, agave, salt, red wine float	18
HEY PLUM-KIN, YOU'RE THE SWEETEST! vodka, chamboard, lemon juice, plum syrup, simple syrup	19
BABY IT'S COLD OUT CIDER prosecco, aperol, apple cider, cinnamon syrup, sparkling water	19
FOR THE GIN-GAL ALL THE WAY gin, cointreau, pomegranate, cranberry syrup, simple syrup, cranberries	19
I WILL POMEGRANATE YOU ONE WISH gin, aperol, pomegranate, cinnamon, tonic	19
YOU WILL NEVER KNOW UNLESS YOU CHAI bourbon, chai syrup, simple syrup, orange bitters	17
LET'S GET TOASTED mezcal, amaretto, lime juice, ginger beer, toasted marshmallow	18
TOO MUCH PEAR PRESSURE absolut pear, apple juice, cinnamon, ginger beer	17

## WHEN YOU'RE FEELING BREW

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ESPRESSO-LY FOR YOU cocoa bomb, kahlua, sweet vermouthe, simple syrup, espresso	18
SAVORING THE MO-MINT espresso, vodka, baileys, kahlua, vanilla, cream, creme de cacao light & dark, chocolate mint syrup	18
I'M A LITTLE CHILI tequila, espresso, kahlua chili chocolate, rumchata	18

## COGNAC

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COURVOISIER Courvoisier is a rich and full flavored cognac. Flavors of stone fruit, almonds, raisins, and sweet spice lead to a dry, woody finish that will satisfy many tastes.	34
HENNESSY XO Deep and powerful, the eaux-de-vie of this Hennessy X.O Cognac are aged in young barrels and marked out by their power energy, but also by their capacity to achieve a great roundness through time.	59
LOUIS XIII The finest and most precious eaux-de-vie, made using grapes grown in Grande Champagne-the premier cru of the Cognac region- are carefully aged for decades to create the cognac inside every Louis XIII classic decanter	726

## BEER

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### DRAFT

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Bud Light	6
Stella	8
Brookside	8
Bodhizafa	9
Rotating IPA	9
Rotating Seasonal	9

### BOTTLE

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Bud Light	7
Coors Light	7
Michelob Ultra	7
Corona	7
Alaska Amber	8
Black Butte	8
Space Dust IPA	8
Budweiser Zero	6

NO MORE THAN 2 CHECKS PER TABLE  
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE  
\*TIPS & SERVICE FEES ARE DISTRIBUTED AMONGST  
KITCHEN, WAITSTAFF AND SUPPORT STAFF\*  
SPLIT PLATE CHARGE \$5